

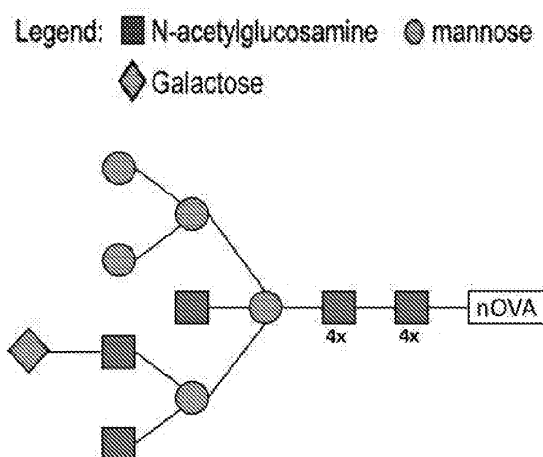


FIG. 1A

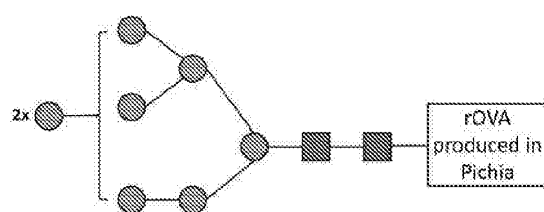


FIG. 1B

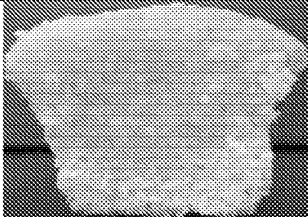
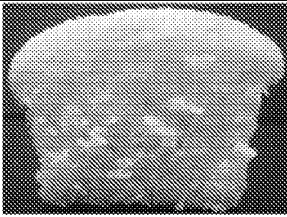
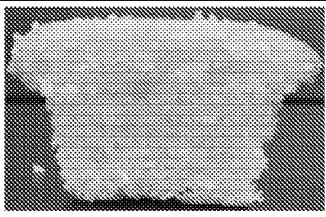
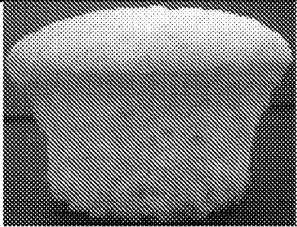
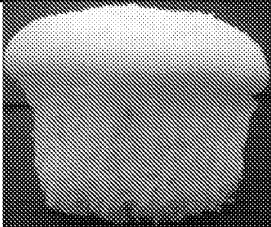
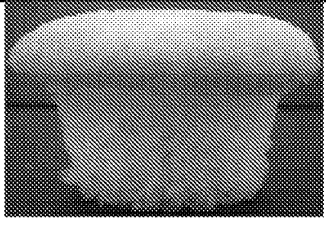
	rOVA+ Xanthan gum	rOVA+Potato Starch+Xanthan gum	Control Egg pound cake
Photos			
Cross-section			
			

FIG. 2

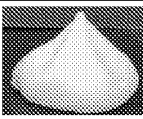
Egg white meringue	nOVA meringue	rOVA meringue
		

FIG. 3

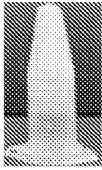
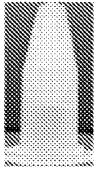
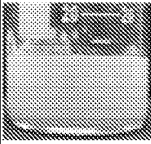
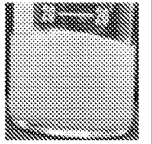
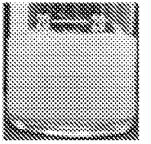
	Whole egg	Egg white	nOVA
Heat coagulation 72°C for 10min			
Foaming			

FIG. 4

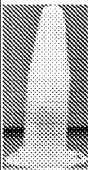
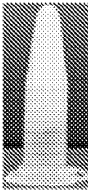
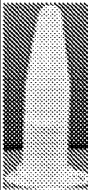
	Egg white	nOVA	rOVA
Heat coagulation			
Foaming			

FIG. 5

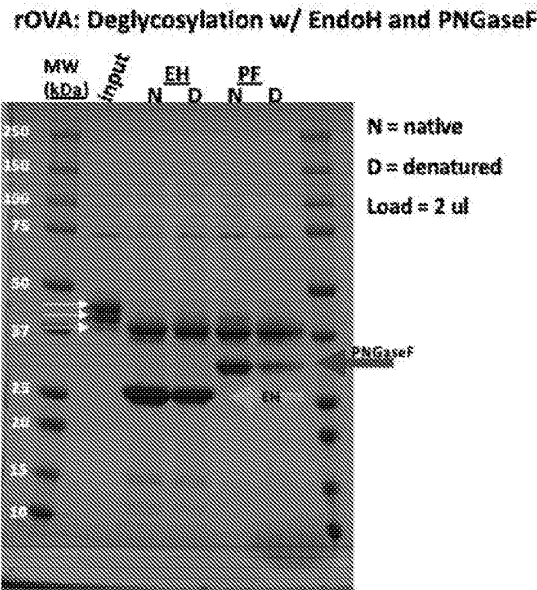


FIG. 6A

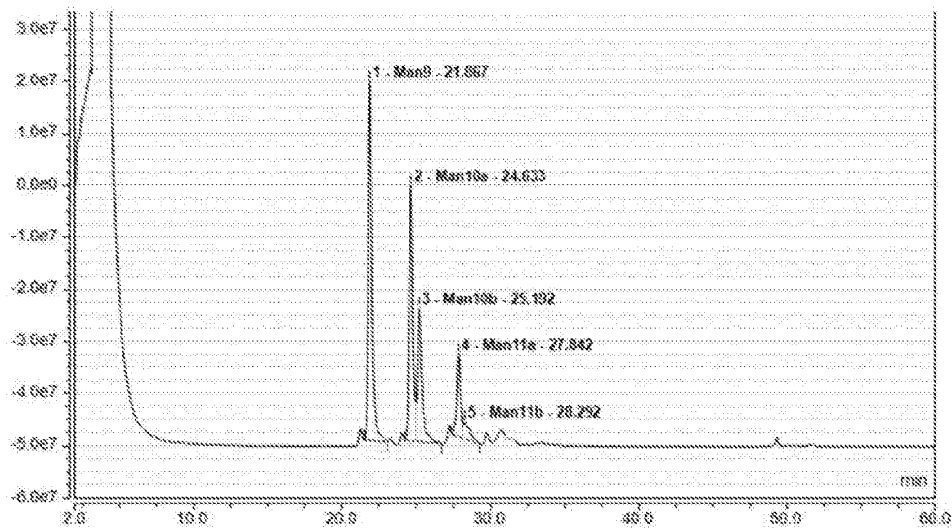


FIG. 6B

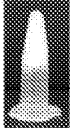
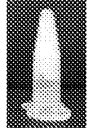
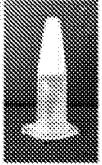
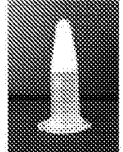
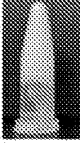
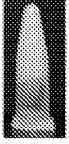
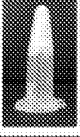
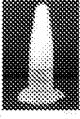
Sample	pH	Gelation at 72°C before foaming	Gelation at 72°C after foaming
Gallus gallus nOVA	5.87		
Gallus gallus rOVA	6.49		
Gallus gallus rOVA (pH adjusted)	6.08		
Ostrich rOVA	3.7		
Ostrich rOVA (pH adjusted)	5.73	Did not gel	Did not gel
Duck rOVA	4.3		
Egg White	9.01		

FIG. 7

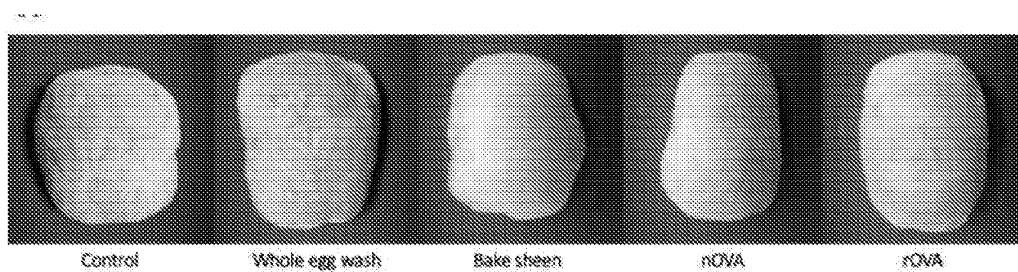


FIG. 8

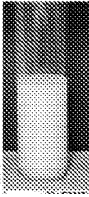
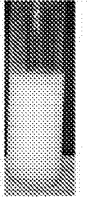
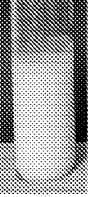
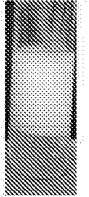
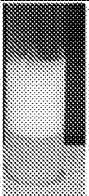
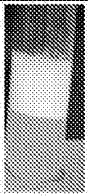
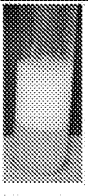
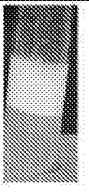
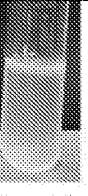
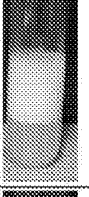
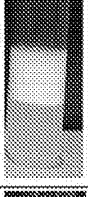
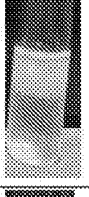
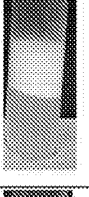
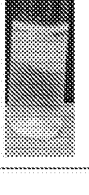
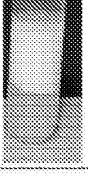
	Ambient				Refrigerated			
	8% EWP	8% nOVA	8% rOVA	Neg	8% EWP	8% nOVA	8% rOVA	Neg
Day 0								
Day 1								
Day 2								
Day 3								

FIG. 9A

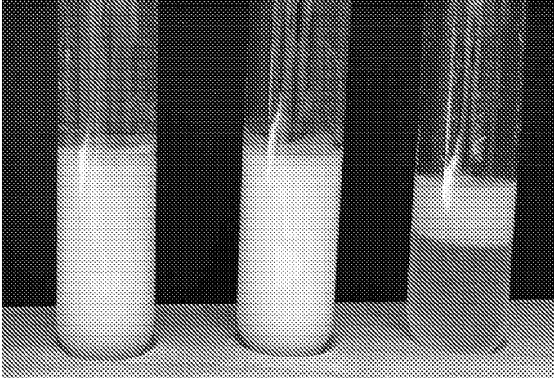
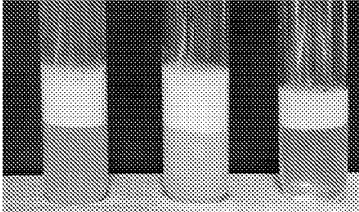
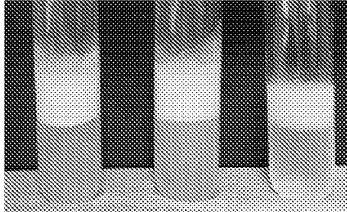
	Ambient	Refrigerated
Day 0	 L to R: 8%EWP, 8% rOVA, Negative control	
Day 3	 L to R: 8%EWP, 8% rOVA, Negative control	 L to R: 8%EWP, 8% rOVA, Negative control

FIG. 9B

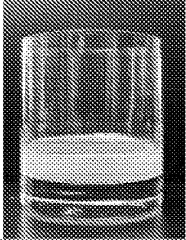
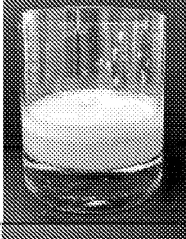
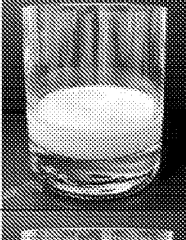
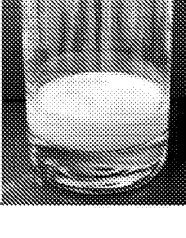
Sample	Cocktail
Negative Control	
Egg white control	
7% rOVA	
12% rOVA	

FIG. 10

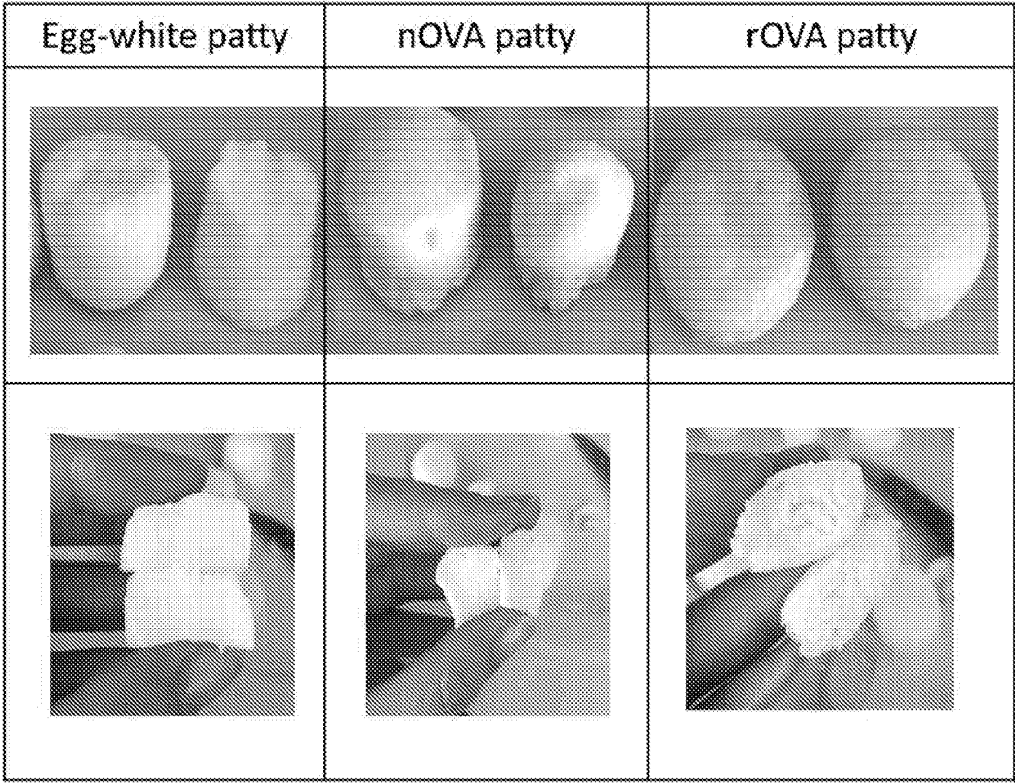


FIG. 11

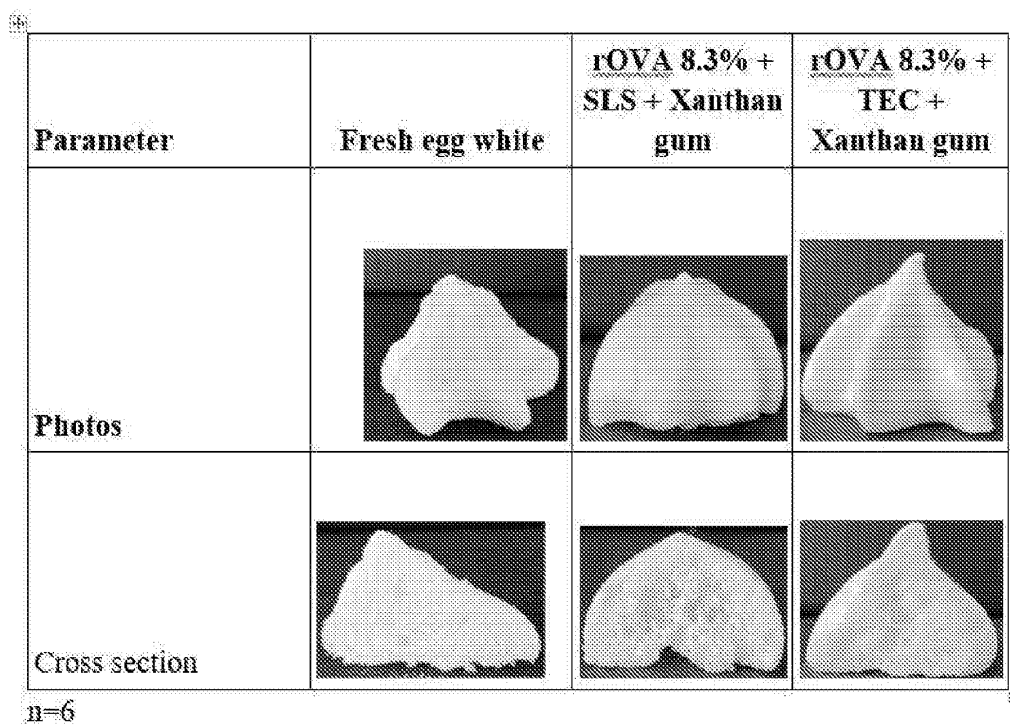


FIG. 12

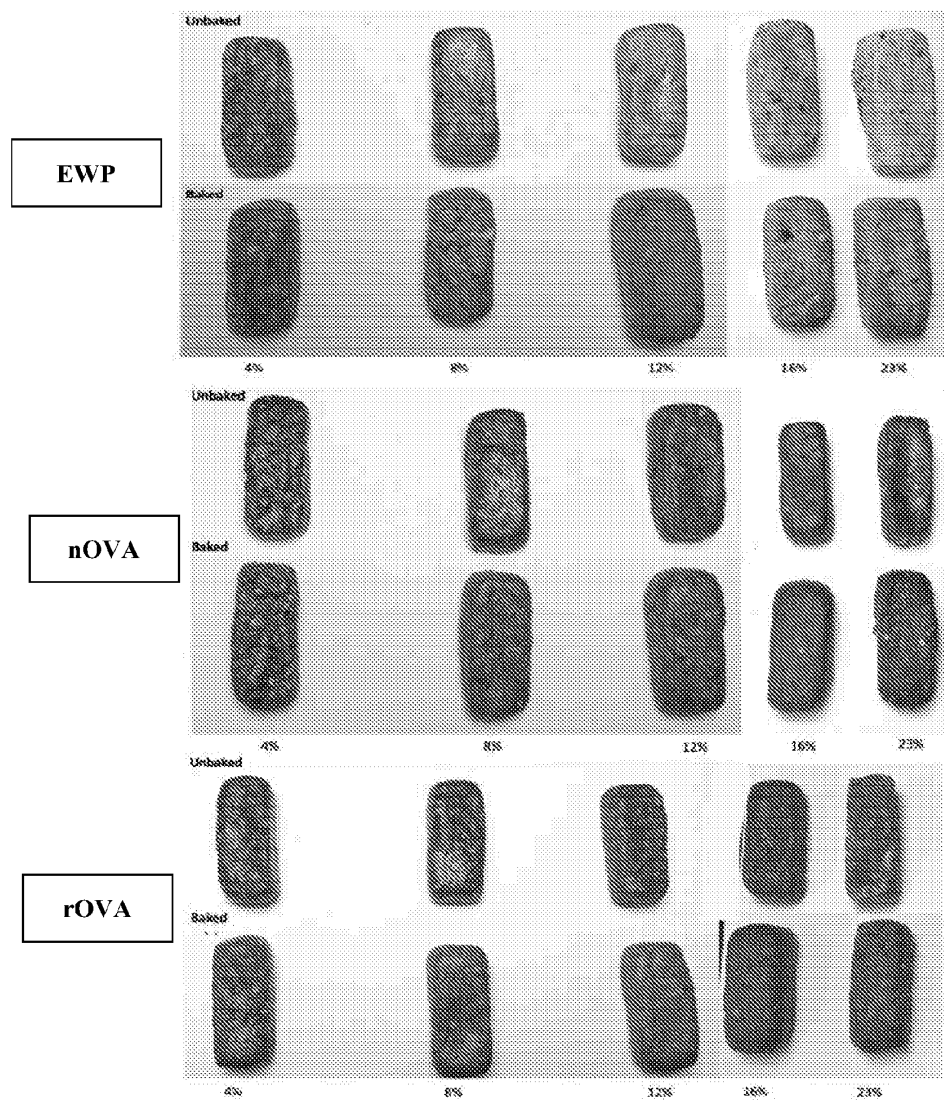


FIG. 13